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In the Claims:

1.(currently amended) A process ~~Process~~ of treating *Brassica* seeds, comprising the step of:

heating *Brassica* seeds, under a temperature and for at least 5 minutes to result in *Brassica* seeds having flavor modifying properties wherein the *Brassica* seeds are heated to a temperature within a range of from about 160°C ~~120°C~~ to about 250°C.

2.(currently amended) A process ~~Process~~ according to claim 1 wherein *Brassica* seeds are heated at a surrounding temperature within a range of about 160°C ~~120°C~~ to about 250°C and for a period of time of at least about 5 minutes.

3.(currently amended) A process ~~Process~~ according to claim 1, comprising the step of;
further treating the *Brassica* seeds by reducing the seeds to pieces or particles.

4.(currently amended) A process ~~Process~~ according to claim 1 further comprising the step of:
forming an extract of the treated *Brassica* seeds.

5.(currently amended) A process ~~Process~~ according to claim 4 wherein the method of forming the extract is selected from extracting, distilling, pressing, centrifuging, and chromatographically separating, extracting including one or more of steeping, immersion, percolation, and batch extraction; extracting including steeping the treated *Brassica* seeds in an inert solvent, extracting including steeping in one or more of a vegetable oil, an alcohol, water, an aliphatic hydrocarbon, an oxygenated hydrocarbon, a triglyceride, and supercritical carbon dioxide; extracting including steeping in a vegetable oil.

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- 6.(currently amended) Treated *Brassica* seeds produced by the process ~~Product~~
formed according to claim 1.
- 7.(currently amended) An extract of treated ~~Treated~~ *Brassica* seeds extracted from
the treated *Brassica* seeds according to claim 6 ~~or extracts thereof.~~
- 8.(currently amended) A consumable or a flavor preparation for consumables,
comprising treated *Brassica* seeds produced by the process of claim 1 or an
extract thereof.
- 9.(previously presented) A consumable according to claim 8 comprising treated
Brassica seeds or extracts thereof at a concentration of 0.001% -5% (w/w).
- 10.(currently amended) A flavor preparation for consumables according to claim 8
comprising treated *Brassica* seeds or extracts thereof at a concentration of 0.1 -
25% (w/w).
- 11.(currently amended) A method ~~Method~~ of forming a consumable comprising
the step of: combining a consumable and a flavor- imparting, -modifying, -
enhancing or -masking amount of treated *Brassica* seeds produced by the process
of claim 1, or extracts thereof.
- 12.(currently amended) A process for forming 2-furfurylthiol according to the
process ~~method~~ of claim 1 .
- 13.(previously presented) A process ~~Process~~ according to claim 12 wherein the heat-
treatment results in a percent increase in the concentration of 2-furfurylthiol of at
least 100 percent.

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14.(canceled)

15.(previously presented) 2-furfurylthiol formed by the process according to claim 12.

16.(currently amended) Treated *Brassica* seeds ~~Product~~ according to claim 6 comprising 2-furfurylthiol, wherein the 2-furfurylthiol concentration in the product corresponds to at a concentration of at least 1 mg 2-furfurylthiol per kg *Brassica* seeds.

17.(currently amended) Treated *Brassica* seeds ~~Product~~ according to claim 6 comprising 2-furfurylthiol, wherein the concentration of 2-furfurylthiol in the product is at least 1 mg per kg product (w/w).

18.(currently amended) A consumable ~~Consumable~~ comprising 2-furfurylthiol present in either treated *Brassica* seeds, or in an extract thereof, wherein the at a concentration of the 2-furfurylthiol in the consumable is 0.5 – 1000 $\mu\text{g/kg}$ of the consumable ~~of 0.1 – 2000 ($\mu\text{g/kg}$).~~

19.(currently amended) A preparation ~~Preparation~~ for consumables comprising treated *Brassica* seeds according to claim 6 ~~2-furfurylthiol~~ at a concentration of 5 – 20,000 $\mu\text{g/kg}$ of the preparation ($\mu\text{g/kg}$).

20.(currently amended) Treated *Brassica* seeds ~~Product~~ according to claim 6 wherein the *Brassica* seeds are selected from the group consisting of *Brassica alba*, *Brassica juncea*, *Brassica napus*, *Brassica nigra*, *Brassica rapa*, and combinations thereof.

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- 21.(currently amended) A process ~~Process~~ according to claim 1 wherein the *Brassica* seeds are selected from the group consisting of *Brassica alba*, *Brassica juncea*, *Brassica napus*, *Brassica nigra*, *Brassica rapa*, and combinations thereof.
22. (currently amended) A process ~~Process~~ according to claim 1 wherein the *Brassica* seeds are one or more whole seeds of the *Brassica* genus within the family *Brassicaceae*.
- 23.(canceled) ~~A process according to claim 1, wherein the *Brassica* seeds are heated to a temperature within a range of from about 160°C to about 250°C.~~